



Special Inducement.

As a Special Inducement to our Viticultural Friends to help us and the general viticultural interests in circulating the journal which is their recognized organ.

THE SAN FRANCISCO MERCHANT
We will mail free, to any person sending us the names of ten new subscribers with their subscription money (six dollars) a handsome copy, bound in board and cloth, of

THE WINE PRESS AND THE CELLAR.

BY E. H. RIMFORD.

For press notices see advertisement in another column.

The Visalia Delta recommends for Tulare county, outside the artesian belt, wells on Mr. Blowers' plan, twelve to twenty feet in diameter, reaching the upper flow or surface water, at eight to ten feet in depth, and if that supply is not sufficient, boring several six inch wells in the bottom to the second flow, which may be 60 feet lower. By this means sufficient water can be obtained at light expense any where in the valley, to irrigate a quarter section of land. Mr. Blowers says that the straw from an acre of wheat, or even the prunings from an acre of well-grown vines, will make steam enough to raise the water necessary to irrigate that acre. The difference between Mr. Blowers and his brother commissioner, Mr. Wetmore, is not whether irrigation is sometimes in some places necessary, but on the use of water in summer to stimulate the crop unnaturally and at the cost of quality.

If some of our good people who pay high prices for wines and brandies with French labels would study the statistics issued by the National Bureau at Washington, they would get some hints which would save their pockets. In the year ending June, 1883, we imported from France only 345,776 gallons of spirits and cordials and 79,127 dozen bottles; value, \$1,319,720. Of wine in casks, 2,511,982 gallons and 417,642 dozen bottles; value, \$5,295,856. From Germany of spirits and cordials, 37,292 gallons and 9,971 dozen bottles, value \$62,747; and of wine in casks, 508,033 gallons and 29,481 dozen bottles, value \$667,114. The total value of the spirits, cordials and wines imported from France and Germany into all ports of the United States, in the year ending June 30th, 1883, was only \$7,245,438. The product of the vintage of the State of California in 1882 was not less than 8,000,000 gallons, besides 350,000 gallons of brandy. Other States also made some wine, and there is a good deal of spurious wine made on the Atlantic side. Considering the relative quantities of imported French and German wines and spirits in the United States, a man must have a large faith who, when he orders a costly wine with a foreign label at the most showy hotel, or a glass of, so-called, French brandy at a saloon bar, believes he is getting what he orders.

Lake county is moving into line as one of our future great wine and fruit localities.

WINEGROWERS IN SESSION.

An important Meeting—the Tariff Question—What to Plant and What to Grow.
(St. Helena Star, February 25.)

Winegrowers met in regular session, President Krug in the chair. The committee appointed to frame resolutions to Congress on the Tariff question reported progress and asked for further time—this led to an informal discussion of the subject and on motion it was decided to ask the Viticultural Clubs of Napa, Healdsburg, Cloverdale and Sonoma to join with us in these resolutions. Pellet thought that nothing would be done by Congress this year, touching on a reduction of Tariff, both parties having too much at stake just now to risk a wrong move. It would be well to watch and if necessary act. Ewer said that in framing any set of resolutions it would be well to state, that under the stimulus of high duties, an immense acreage of new vines had been planted—a result or a reflection of duties would very seriously affect this industry, stop the further planting of vines and injure those who already had their capital invested. A continued maintenance of high duties would stimulate the planting of a large acreage of new vines and these maturing would soon produce sufficient wine to exclude all foreign products of this nature.

WHAT TO PLANT.

Reference was made to the fact that Governor Stoneman had recently planted 100 acres of Mission vines on his place in Los Angeles County and much surprise was manifested that he should select a variety which is now conceded to be the very poorest grape we have.

Pellet said the question of "What to plant" was a difficult one to answer. Out of a dozen men, each would have a different theory. An important factor in the answer would be where one was going to plant and the kind of soil. Some varieties do well on high dry lands and would not be adapted to low, rich land. For claret no grape was superior to the Carignan on our standard grapes. Pinot or Black Riesling was good—on gravelly soil it produced a fine dark wine of excellent flavor.

Mataro was one of our very best varieties; in rich land it bore very light, but produced a fine wine. A combination of Mataro, Carignan, Zinfandel and Cantal would make a perfect one of the best flavor—if he had 1,000 acres to plant, he would use these four varieties.

W. A. C. Smith asked for some rule to be laid down stating what varieties are adapted to different soils and locations. In formation of this kind from those who have had experience would be valuable. In viticultural matters we are all benefited by the success of our neighbors. He spoke of a vineyard enterprise on Howell mountain in which he was engaged, describing the different soils and asked what varieties were best adapted to same.

Lyman said Mataro and Black Burgundy were well adapted to a rich, red soil. Ewer said Cantal or Grosse Blanche will grow on the poorest soil. Black Pinot was the best on low land; it was a tough and hardy grape.

Pellet said that Carignan and Mataro are late grapes, and do not ripen before the latter part of October, even on his place, he thought they would be later on Howell mountain, and for that reason believed the Carignan was a vigorous grower, never sunburns no matter how much exposed. The Pinot ripens early and is one of the best for Howell mountain.

Caster had no experience on hills, his vineyard was on level land. Had some Frank and Gray Riesling which were a success on that soil. Sauvignon Vert was frozen back and would do better on a hill. He was trying Carignan which was a fine grower; they were, however, only two years old, and he could not tell how they would bear.

Krug said he could not see why Carignan and Mataro would not do well on Howell mountain; the peculiar climate of that region was such that frost, mildew, etc., does not affect the grapes there, as they do in the valley. He thought there would be no

trouble about ripening, and would not hesitate to plant these varieties.

Smith: I have in my ranch a patch of about 3 acres, comparatively level, sloping slightly to the East and South—the West is a hill rising about 100 feet—here I propose to plant my Carignan, where they will catch the morning sun. It is perhaps a hotter location than can be found in the valley, and insures an early maturing of the grape.

It had been stated that Crab's Burgundy would make an intensely sour wine, grown on the Howell mountain heights. Wade suggested that the idea was probably advanced because of the opinion that this variety would not ripen early enough in that locality to have a sufficient amount of sugar.

Sauvignon Vert was recommended as a good grape for hill lands, as it ripened very early.

GENERAL REMARKS.

A rambling talk was then indulged in, during which interesting facts were stated, the most important of which we shall endeavor to give as briefly as possible. The best grapes are not so much on bottom land, black grapes not generally attaining sufficient color.

In selecting a site for a vineyard, attention should be paid to drainage; it was very important to have land well drained.

On rich land plant a large proportion of white grapes, on hill land more of the black varieties for claret. Under favorable circumstances it would be well to plant in the following proportion: two-thirds claret grapes and one-third white.

Mr. Pellet said his sons, Frank and Louis, were planting vines on Sonoma county, at the junction of the Healdsburg and Windsor roads, in Alexander Valley. He had advised them to plant Carignan, Mataro and Cantal, as the land was slightly rolling, of a deep, red soil, and capable of producing a good claret. His true character was the one most desired for white wines is said to be growing, and it was urged that the finer qualities of white grapes should be planted on bottom lands.

The Zinfandel was highly endorsed as California claret, its true character was not shown in rich, bottom land; it should be planted in a dry, gravelly soil.

Never plant vines in a gully; a low, damp and narrow strip of land, surrounded by hills, was not suitable for vineyards—frost, fog and dampness settle there and nothing can thrive. Keep out of the gullies.

The Malbec is a fine grape, makes excellent wine, and thrives on the hills. Grenache, of the Bordeaux varieties, was where no other variety would grow. Pellet said he made 500 gallons of wine from this grape; it was an excellent wine, tart and pleasant, but slightly deficient in color.

Wade suggested that our endorsement of these new vines should go out as opinions, not as facts, until we had thoroughly explicated and proven our theories to be correct.

The Lenoir was endorsed as a fine grape of resistant qualities, a good bearer, plenty of color, lots of tannin and nice flavor but without other roughness.

It is the only resistant variety of which is good. The President strongly urged the necessity of planting resistant stock. Riparia and Vitis Californiae were both good—with the latter the seeds were planted, as cuttings were difficult to propagate.

Vitis Californiae seeds, if planted, should be thoroughly ripe, soaked in warm water and kept in a warm room until they burst a little, they are then ready to plant; they should be put in the ground to the depth of about 1½ inches. Mottler has proven that a grape which produces more grapes than would the foreign vine itself.

Caster gave a good rule for taking care of Lenoir cuttings in a nursery. He lays them down flat and covers them with sand or light alluvial soil about four inches deep, and finds this the most successful way of rooting them.

Norton asked, "How can we make our vineyards permanent? must we tear up our vines and plant resistant stock?" The answer was, by no means—it is time enough to check. In planting new vines or in replacing old ones, resistant stock should be used and foreign varieties grafted on,

SEASON OF 1884!

VINES and VINE CUTTINGS

I take pleasure in informing my patrons that I shall be able to furnish, if called for soon, limited quantities of

GENTILE CUTTINGS—

Of the following rare varieties:—FOLLE BLANCHE, COLOMBAR (Sauvignon vert) MATARO, CARIGNAN, GRENACHE, PETCH PINOT (Crab's Black Burgundy) CHAUCHE NOIR, TROUSSEAU, MEUNIER (same as the so-called France-Pinot of Mr. Scheffer—misnamed), CHARBONO, FOLLE NOIRE, MALBECK (same as Lefranc's so-called Cabernet-Malbeck) MOSELLE RIESLING, WEST'S WHITE PROLIFIC, MUSCAT of FRONTIGNAN, SEEDLESS SULTANA, etc.

The prices of the foregoing are capricious and some of the varieties, particularly MATARO, MALBECK, CARIGNAN, MEUNIER and WEST'S WHITE PROLIFIC, are nearly all engaged at the present time.

Price lists will be forwarded to those inquiring, as circumstances vary them.

Also, All the Well Known Varieties such as ZINFANDEL, RIESLING, CHASSAIS, CHAUCHE GRIS, BERGER, MUSCATS (Gordo Blanco and Alexandria) FLAME TOKAY, etc., etc.

ROOTED VINES.

Particular care will be taken in respect to rooted vines to guard against infection by diseases. I can furnish rooted ZINFANDEL, MALVOISIE, VERBALD, FEHER ZAGOS, CHARBONO, etc; at varying prices, according to the demands of different producers.

Also a few thousand CALIFORNIA SEEDLINGS; RIPARIA SEEDLINGS all engaged.

RIPARIA CUTTINGS.

Having made necessary arrangements, I am prepared until January 15th to offer fresh RIPARIA CUTTINGS from the forests of Nebraska—car load already arrived in better condition than ever before received in this State, as follows:

36 inch cuttings at \$10.00 per M.
42 " " " " \$12.00 " " "

Ten per cent off for cash within 10 days after receipt and acceptance of orders.

For those who desire shorter lengths I will furnish

10 to 15 inch cuttings at \$3.50 per M.
15 to 18 " " " " \$5.00 " " "
18 to 20 " " " " \$6.00 " " "

But I advise purchasers to take the long cuttings and prepare them to suit themselves. This is the cheapest offering of Riparia cuttings ever made in California.

SEED.

I have fresh Riparia seed (from Nebraska) to offer at

\$2.50 per lb. for less than 5 lbs.
\$2.00 " " " " 5 lbs. and more.

Also, Fresh California Seed at
\$1.50 per lb. for less than 5 lbs.
\$1.00 " " " " 5 lbs. and more.

CIRCULARS

will soon be ready to explain the importance of certain of the rarest varieties and will be furnished on demand.

Address

CHAS. A. WETMORE,
No. 321 Montgomery St., or
No. 111 Leidesdorff St.,
San Francisco, Cal.

P. O. Address

111 Leidesdorff St. S. F.

Just as soon as a vine is found to be affected, it should be taken up and one replaced by some resistant variety.

The President called attention to the fact that in the day's discussion we had only spoken of what varieties to plant, but stated that the same varieties could be recommended for grafting. The same rules applied; a grape recommended as adapted for planting in certain localities and soils, would be equally suitable for grafting.

As the hour was late the election of officers was postponed and the meeting adjourned.

Fresno Vines.

BARTON VINEYARD,

FRESNO CITY, Cal., Feb. 22, 1884. EDITOR MERCHANT.—So far as my vineyard is concerned, no water is troubling me. In coming from the foothills of the Sierras and in passing on southerly through the lower lands, past me, it backs onto my low points to the extent of about twenty acres, which drains all off as soon as the supply stops. To avoid a re-occurrence of this in this early spring, after the vines bud out, I shall have to spend about \$300 in throwing up a dirt bulkhead along the low places on the southern front of my southeast quarter. Of course, at this time of the year, no damage is done to vines, even if covered with water for six weeks, as long as one can draw it off before early spring. Again, I find my vineyard fortunately located, as I have complete drainage on the lower country, southerly.

This will be a prosperous country this year on account of the natural moisture coming in such abundance, and no irrigation will be necessary in any grown vineyard. In fact, I find no vines here require summer irrigation after the first two years, and older vines will not require what water nature does not supply. This winter, nature supplies in abundance what generally has to be supplied artificially from our never-failing, snow-capped Sierras.

ROBERT BARTON.

White and Red Wines.

The Cloverdale Sentinel says: "The white wines of California seem, as a rule, to be better thought of than the reds. This is easily accounted for, since our best white wines are made from the most celebrated white wine vines of Europe, while with the reds this is not true; for, with us, few of the better varieties of the red wine vines are used at present, to any considerable extent, in the manufacture of these wines, the great reason being that, generally speaking, high-class red varieties bear less than high-class white wine vines. Soon this will be altered, and we will find our clarets and Burgundies coming well to the front, and our poets making names for themselves; for we believe there are now, in the various parts of the State, all the varieties planted necessary to do this. However, it is yet necessary to determine the special soils, climate and districts necessary for the highest development of quality of the special variety, and the most suitable method for pruning required to secure best bearing powers."

Fresno Claret.

Col. M. Donike a few days ago sent a bottle of claret made at his vineyard to Geo. West, the Viticultural Commissioner for this District, and has since received from Mr. West a very complimentary letter in regard to the wine, from which we make the following extract: "You of the 13th are the best by far I ever saw in Lower California."—Expositor.

Mr. West told us personally that this wine, said to be made from Carignan and Grenache grapes, was better than any wine he had ever tasted in Stockton or south of it.

In the year 1591 Queen Elizabeth used a thousand vessels of glass and silver at one banquet. Wines, if made in England were boiled with rice and sugar.

Raisin Grapes.

A correspondent of the Los Angeles Times on the raisin question says:

Muscad grapes sold at the winery last Fall for \$18 per ton. Allow three tons of grapes for one ton of raisins, and the raisins for one ton of raisins, at winery prices, are worth \$54. In either case the grapes must be picked and delivered. It is surely as easy to deliver one ton of raisins to the railroad warehouse as to deliver three tons of grapes to the winery. Now then, dried-grape cuts (common) are conceivable, in sacks, are worth \$3 per cental; that is \$60 per ton, or \$20 per ton for fresh grapes. Allow \$6 per ton for drying and sacking, and we have \$54 for dried grapes, or \$18 per ton, net, for fresh grapes and no excuse for selling them at the winery. But dried grapes (common) are worth, at lowest rates, \$4 per cental, that is \$80 per ton. Allow \$10 for drying and sacking, and we have \$70 per ton for dried grapes, or \$23 33 per ton, net, for fresh grapes. For the No. 1 dried grapes are worth, at lowest rates, \$10 per cental, that is \$100 per ton. Allow \$25 per ton for drying and sacking, and we have \$75 per ton for dried grapes, or \$30 per ton, net, for fresh grapes. Now about the raisins: The lowest class of cull raisins, put up in fifty pound boxes, are worth \$3 50 per ton, net, for raisins, which equals \$23 33 per ton for grapes. But good layer raisins are worth at least \$2 per box, or \$200 per ton. Allow \$50 for curing and packing, and we have \$150 per ton for raisins, or \$50 per ton net for grapes. Low layer raisins, east of the mountains at 25 cents per pound, is it too much to think that such raisins here ought to bring at least 12 1/2 cents, that is \$2 50 per box, or \$250 per ton. Same allowance for curing and packing leaves \$200 net per ton for raisins, or a net of \$66 66 per ton grapes.

Justice for Railroads.

The Colusa Sun never hesitates to speak its mind boldly on any question, and yet never descends to demagogism or claptrap. It recently said referring to the railroad tax suits and the outcry fomented by the Examiner for another session of the legislature:

"We believe in treating the Railroad Company and all other corporations, exactly as other persons are treated, exacting no more from them and taking no less. We hold that it is not only the prerogative, but it is the duty of the people to assume a healthy control over railroads, canals, irrigating ditches, and all other public or quasi-public corporations, and we can tell the people that this control will never be exercised as long as they follow off after 'howlers'—after men who for personal gain would ask the people to do an injustice to any of their great interests. These corporations are necessary, and they should be fostered and encouraged as such. The 'howlers' and 'anti' chaps are, nine cases out of ten, simply humbugs, with no more honesty than the capper for a game of cards.

Whenever we make up our minds that we are going to do equal and exact justice by every interest in the State, and that we will not listen to a man who announces himself the enemy of any interest, we will be in a condition to take control of these great interests, and see that they do not impose upon us. The man who announces himself an enemy to a great and a necessary interest—and if the transportation interest is not necessary, why is it that he is willing to do it an injustice, depend upon it he will sell you out. If justice is not a part of his composition, he will not care on whom the injustice falls, and with such men in power, these great corporations are always able to take care of themselves!

The steamer Anstral, which capsized and sank in Sydney harbor, a little over a year ago, is to run across the Atlantic, in the Anchor Line with her sister ship, the City of Rome.

GRAPE CUTTINGS.

Mataro, Charbono, Black Burgundy, Sauvignon Verte, Franken Riesling, and other leading varieties; also

ROOTED ZINFANDELS Apply early to H. W. CRABB, OAKVILLE, Napa Co., Cal.

FOR SALE 500,000 CUTTINGS.

JOHANNISBERG RIESLING, FRANKEN RIESLING, GOLDEN CHASSÉLAS, CHAUCHE GRIS (Grey Riesling), BERGER, ZINFANDEL, SAUVIGNON VERTE, TEINTURIER, CHAUCHE NOIR. N. B.—All Cuttings Shipped From Hereafter Carefully Disinfected. PRICES REASONABLE. CHARLES KRUC, ST. HELENA, Napa Co., Cal.

Grape Stakes

Red Wood Bolts, Sawed and Split. Grape Stakes Contracted for and furnished on short notice. Also, 2000 each fine Rooted, GOLDEN CHASSÉLAS and SAUVIGNON VERTE Grape Vines. L. H. WAKEFIELD 22 CALIFORNIA ST., Room 4, S. F.

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GUSTAV EISEN, DIRECTOR. Semi-Tropical and General Nurseries, FRESNO, Cal. Sulfura Vines and Cuttings and Genuine Basket Willows, \$7.50 per 1,000. Fruit trees and grape vines free from insect pests. Send for catalogues.

PETIT PINOT, (BLACK BURGUNDY.) MATARO, (UPRIGHT BURGUNDY.)

Cuttings and Roots.

To close out we will sell above at \$7 per M for cuttings, and \$30 per M for roots. Johannberger and Franken Riesling cuttings, \$3.50 per 1000. Warranted true to name. COATES & TOOL; NAPA, CAL.

SAN GABRIEL WINE CO,

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VINE CUTTINGS!

Mataro.....\$10 00 per M Chanché Noir..... 4 00 per M Zinfandel, Charbono, Chasselas Fontainbleau, Muscat, Verdel, Ross Peru,.... 3 00 per M.

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